

Dinner Menu

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail & Champagne-Chive Mignonette
Each 2.75 Dozen 30

Oysters Ceviche, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crispy Tortilla
(4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 12

Casino: Bacon, Leeks, Red Pepper, Parmesan (4 Ea.) 13

BBQ: Garlic-Barbecue Sauce (4 Ea.) 12

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 14*****

Sampler: One Of Each Cooked, Ceviche & Half Shell (Chefs Choice) 18*****

Crispy Curry Calamari 12
Shaved Fennel, Harissa Aioli

Gulf Prawn Tempura Puffs 15*****
Lemon-Caper Remoulade

Cast Iron Roasted Mussels 11
Tomato Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 14*****
Garlic, White Wine, Butter

Ahi Tuna Poke 17*****
Seaweed Salad, Cucumber, Potato Gaufrette, Wasabi Cream, Shiso Oil

Dungeness Crab Cake 18
Poblano Cream, Herb Oil, Crispy Leaks

Marinated Grilled Octopus 17
Chickpeas, Pickled Red Onions, Wild Arugula

Grilled Fish Tacos 11*****
Flour Tortilla, Avocado, Cabbage, Cilantro-Mango Salsa

Pan Roasted Prawns 14
Arbol Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17
Spicy Cocktail Sauce

Gulf Prawn Cocktail 14
Spicy Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 28 Small (Chefs choice of 3) 15

Antica, Prosciutto, 16 mo., Parma, Italy
Bernina, Bresaola, Italy
Molinari, Coppa, San Francisco, CA
Charlito's Campo Seco, Astoria, NY
Molinari, Soppresatta, San Francisco, CA
Fermin, Ibérico Salchichón, Spain
Country Style Paté, House Made
Assorted local mustards, marinated olives, house made
pickled vegetables, roasted garlic & crostini

Cheese Board

Large (All Selections) 28 Small (Chefs choice of 3) 15

Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA
Pantaleo, Formaggio, Di Capra, Goat, Sardegna, Italy
Von Trapp, Mt. Alice, Cow, Green Mountains, VT
Bohemian Creamery, Capriago, Goat, Sebastopol, CA
Aurora, Manchego, 12 mo., Sheep, Spain
Shaft's, 12 mo. Bleu, Cow, Sierra Foothills, CA

Local honey, jam & fruits, spicy-sweet candied walnuts
crostini

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Appetizers

Soup of The Day 7

French Onion Soup 8
Gruyere, Crostini

Roasted Baby Beet Salad 10
Marinated Assorted Beets, Guajillo Chile, Shaved Capriago Goat Cheese
Toasted Almonds, Vanuls Vinaigrette

Salt & Stone Caesar Salad 10
Grilled Hearts of Romaine, Cotija Cheese, Bocarones, Mustard Vinaigrette
Crostini

Salad of Fall Greens with Fugu Persimmons 10
Pomegranates, Sweet & Spicy Walnuts, Cranberry Vinaigrette

Duck Leg Confit 16
Balsamic Braised Onions, Crostini

Winter Squash Ravioli 12*****
Sautéed Spinach, Sunflower-Parsley Pesto

House Made Grilled Flatbread 10*****
Caramelized Onion & Shaft's Bleu, Olive Tapenade

Steak Tartare 19
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

Salt

Butter Poached Petrale Sole 24
Yukon Gold Potato Risotto, Mascarpone, Braised Swiss Chard – Garlic Broccolini

Crispy Skin Salmon 25
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 21
Seasonal Vegetable Ragout, Baby Potatoes, Braised Greens, Chorizo Broth

Macadamia Crusted Corvina Sea Bass 24*****
Potato Rösti, Braised Leeks, Carrot Reduction

Gulf Prawn Pappardelle 23
House Made Pasta, Tomatoes, Garlic, Leeks, White Wine Butter Sauce

Cioppino 27
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points

Stone

Steaks off the Grill: (all steaks available except Flat Iron)
Rib Eye 34 / Filet Mignon 31 / Petit Filet 25 / Flat Iron 21*****
Duck Fat Roasted Fingerling Potatoes, Wild Mushrooms
Cipollini Onions, Shaft Bleu Butter

Braised Short Ribs 27
Mascarpone Polenta, Sautéed Greens, Seasonal Vegetables, Red Wine Natural Jus

Pan Roasted Pork Chop 23
Cranberry-Bacon Farro, Sautéed Greens, Baby Carrots, Ginger-Applesauce

Free Range Chicken 22
Garlic Potato Puree, Root Vegetables, Caramelized Cippolini Onion Broth

Crispy Skin Duck Breast 26*****
Braised White Beans, Swiss Chard, Local Mushroom, Gold Raisins, Orange Glaze

Cumin Scented Red Quinoa 18
Sautéed Garden Greens, Wild Mushrooms, Garlic Leeks, Fall Vegetables

Bistro Nights

3-Course Dinner 30
with Glass of Wine 35

Soup or Salad Du Jour
Chef's Dessert

Monday

Beef Bourguignon*****
Roasted Garlic Potato Puree

Tuesday

Coq Au Vin*****
Black Pepper Fettuccini

Wednesday

Braised Lamb Shank*****
Creamy Polenta

Thursday

Whole Dungeness Crab*****
Seasonal Vegetables

Sides

Roasted Mushrooms
Wild Arugula, Pecorino
7

Kennebec Fries
Rosemary-Lemon Aioli
6

Braised Greens
Walnuts & Raisins
5

Creamy Mac & Cheese
Mushroom – Truffle Oil
7

Crispy Dijon Glazed Brussel Sprouts
Toasted Almonds
6

Executive Chef Arturo Guzman

Sous Chef Mario Curci